

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Virginia Green Restaurant Profile:



BISTRO 1888

South Boston, Virginia

BISTRO 1888 is located in historic downtown South Boston. The casual, upscale restaurant and bar offers Infused New American Cuisine in a cosmopolitan atmosphere. The menu includes 27 entrées, 12 appetizers, soups, salads, desserts, along with nightly and seasonal specials. BISTRO 1888 is committed to environmental excellence and works to minimize environmental impacts whenever possible.

Virginia Green Activities. When visiting BISTRO 1888, you can expect the following practices:

CORE ACTIVITIES for Restaurants

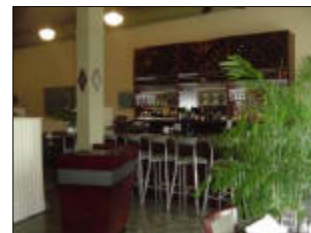
- Recycling
- Elimination of Styrofoam and Reduction
Disposables
- Grease Recycling
- Water Efficiency
- Energy Conservation



DETAILS:

- Recycle grease, plastic, office paper, toner cartridges, cardboard, packing supplies, fluorescent lamps, and batteries.
- Track overall waste bills
- Effective food inventory control to minimize waste
- Locally grown, organic and sustainably-grown produce and other foods when available
- Recycled content paper towels and toilet paper
- Print menus on recycled content paper
- Screen-based ordering systems
- Encourage suppliers to minimize packaging and other waste materials

- Extensive use of electronic correspondence and forms, 2-sided copying/printing
- Use “green” cleaners
- Purchase of durable equipment and furniture
- Use of reused building materials or those from sustainable sources
- Use of latex paint
- Preventative maintenance on all equipment
- Last-in/first-out inventory
- Use least toxic materials
- Track overall water usage and wastewater
- Preventative maintenance of drips and leaks
- Water-flow metering to detect leaks and areas of high use
- High efficiency dishwashers
- Use dry clean up methods over water-based methods
- Low flow toilets and restrictors on faucets and showerheads
- Track overall energy bills
- Purchase EnergyStar computers, appliances, etc.
- High Efficiency Heating and Air Conditioning (HVAC) and use ceiling fans
- Twice a year preventative maintenance on HVAC and refrigeration units
- Use of natural lighting
- High efficiency fluorescent ballasts and lamps (T-5’s and T-8’s)
- Windows tinting and additional insulation
- Use of directional lighting in parking and other outdoor areas
- Cloth ball caps instead of disposable paper hats in the kitchen
- Cloth cleaning towels instead of paper
- Cloth napkins instead of paper
- Straw-style stir sticks for beverages instead of solid-type as they use less plastic
- Recycle wine boxes with the suppliers
- Serve carbonated beverages from a beverage gun rather than a bottle or can
- Use test kit to determine when an oil change is required
- Offer incentive for staff to reduce breakage and loss
- Employees use permanent-ware mugs/cups for their own drinks
- Manually compact trash to minimize excess use of trash bags



For more information on **BISTRO 1888**, see
www.bistro1888.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/virginiagreen.



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